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# pantry patter

Timely Topics for the Food Page Editor

June 3, 1946



## NO BREAD AT USDA LUNCHEON

Charles F. Brannan, Assistant Secretary of Agriculture, told employees of the Department of Agriculture at a lunch meeting in Dallas on June 1 that life for millions of people is spelled w-h-e-a-t.

"It's our wheat or their lives", he said, and set his co-workers a good example in food conservation by eating a lunch of plentiful foods with no bread or butter. The menu included a citrus fruit cocktail, mixed vegetable salad, broiled ham, creamed potatoes, broccoli, ice cream and coffee.

Mr. Brannan urged more liberal use of these and other plentiful foods and stressed the importance of potatoes as a non-fattening alternate for bread. Approximate amount of bread saved at the luncheon, attended by 125 people, was 20 to 30 dozen rolls.

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## BEST FRESH FOOD BUYS

Gradually increasing supplies of cabbage, Irish potatoes, onions and tomatoes resulted this week in a "big four" combination at the head of the list of

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best fresh food buys compiled by USDA's Production and Marketing Administration. This team, together with carrots and green beans, appears capable of providing varied meals rich in food value and appetite appeal without the use of foods that are scarce or which are needed to reinforce the fight against famine. Nearly every key market in the seven-state southwest area reported liberal supplies of all these vegetables.

A number of markets also listed squash, beets, turnips and lettuce among the favorite selections. Citrus fruits, though still the best fruit choice, were less popular than a week ago. New crop California cherries, Mexican pineapples, Texas peaches and plums, cantaloupes and watermelons are available in small quantities, but most of these are still in the luxury class as far as price is concerned.

Such vegetables as blackeyed peas, green corn, asparagus, spinach and other greens continue very popular locally. Cauliflower and radishes are still on the list at a few markets.

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#### FISH NOTE

Fish counters generally continue to be well stocked, though much of the present supply is drawn from storage. The Department of Interior's Fish and Wildlife Service in New Orleans reports another week of reduced fishing operation in the Gulf Coast area because of unsettled weather conditions. The fresh catch as a whole was none too plentiful. Shrimp boats, however, managed to bring in good quantities of this favorite delicacy. Landings were good all along the Gulf except in the Texas area. The oyster catch continues to taper off seasonally with the coming of summer.

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### UNRRA BUYS CANNED MEAT

Effective June 6, government procurement agencies get first call on a large portion of the current canned meat production. Reason is the great need for meat in cans to fill famine relief orders of UNRRA. Distribution problems make other packaging methods impractical for this purpose.

The necessary provisions for giving UNRRA priority in buying the canned meat are contained in War Food Order 75.8 which states that no federally-inspected slaughterer or federally-inspected meat canner may pack meat products in metal cans having capacity of more than 10.5 ounces unless these products are delivered to a government agency. This applies to any meat product intended for human consumption which consists principally of beef, veal, pork, lamb or mutton.

The amount of canned meat products normally packed in metal containers smaller than the 10.5 ounce capacity is relatively small.

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### WORLD FOOD NEEDS CONTINUE LARGE

Apparently the food conservation habit homemakers have acquired during the past few months will be a good one to keep for quite a while. A check on prospective world food production for 1946--as the situation looked in May--points to more than last year but not as much as before the war.

Wartorn countries are working hard to increase their acreage, but it will take time to get production back to normal. Meanwhile, during the past few weeks most of these countries have had to reduce their official rations--in dangerously low levels. Countries which had food to spare have sent a record some instances to volume to the famine areas, but supplies have not come up to expectations in spite of all the steps that have been taken to increase exports.

All this adds up to a continuing demand for food far in excess of the available supply and suggests the advisability of long-range food conservation planning in each individual kitchen as well as on a national scale.

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# BREAD NEWS

Most homemakers who've been unable in recent weeks to buy as much of their favorite kind of bread as they wanted realize the reason is that bakers' flour stocks are low. Bakers are cooperating with the rest of us to make wheat available for export. They've drawn heavily on their reserve supply of flour this spring because their current purchases had to be reduced.

Early in the emergency USDA limited the amount of flour millers could grind for domestic use to 75 percent of the amount they distributed in April, May and June last year. Then as our wheat stocks grow less, many millers were unable to furnish their customers even as much flour as the order permitted.

The situation is improving, though. New crop wheat has begun to move; and as supplies from the 1946 harvest increase, bakers will be able to get more flour. In addition, the war food order which limits domestic distribution has been amended to take count of the larger supply of wheat. Beginning July 1 millers will be permitted to grind for domestic use 85 percent instead of 75 percent of their 1945 monthly average use of wheat.

In the meantime, beginning June 1, all bakers probably will reduce the weight of bread and rolls by 10 percent in order to stretch out the available flour supply. This reduction in weight is permitted under a war food order and follows the voluntary reduction already in effect by the bakers in 40 states. In the other eight states existing laws prevented weight changes without a lowering in price.

OPA has ruled that the lighter weight bread may sell at the regular price since the reduction in amount of ingredients used saves the baker only a small fractional amount--about a fifth of a cent a loaf, in fact.



## RICE CONSERVATION URGED

The Office of Foreign Agricultural Relations has just released a report on the 1945-46 rice crop, which emphasizes the need to conserve rice as well as other grains if we're to come anywhere near our goal of preventing mass starvation abroad. Many homemakers, well aware of the need for wheat and other bread grains in Europe, may not realize that rice is needed just as much in Asia, where it's the staple diet. And the world supply of rice is far below the amount needed.

OFAR's report says the crop now being marketed amounts to only 6,200,000,000 bushels, compared with 6,800,000,000 bushels a year ago and 7,400,000,000 bushels the five-year (1935-40) average. In the United States and in Africa the 1945-46 crop set new high records, but these increases failed to offset small harvests elsewhere. The war slowed up planting and harvest operations and many of the largest producing areas had their rice crops reduced by one of the severest droughts in history. The short total crop this year brings the world's exportable supply down to around 2 to 4 billion pounds. In contrast to this, there's a shortage of 40 billion pounds in Asia alone.

Ironically enough, the biggest deficits are in areas where rice is needed most--China, India, Japan, the Philippines, Ceylon, British Malaya and the Netherlands Indies. Hardest hit is China, which produced 35 percent of the world's rice crop before the war and imported around 800 million pounds more each year to give her population enough of its favorite food.

So, it's easy on the rice--as well as the wheat and other grain products--for conservation-minded homemakers in America. And, as Emily Post pointed out recently, the traditional rice-throwing at June weddings would be very poor taste this year.



### DRIED FIG SUPPLY DOWN

World supplies of dried figs from the 1945 crop now being marketed amount to around 182,000 short tons, compared with 184,700 tons in 1944 and 194,400 tons the yearly average for 1934-43.

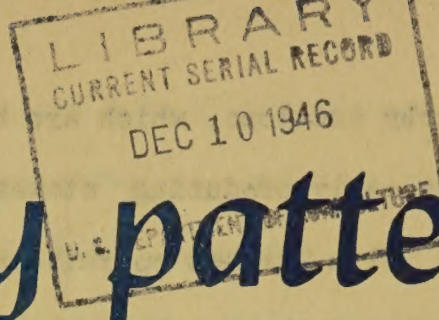
Reduction is attributed mainly to smaller production in Italy, Turkey and the United States. A slight increase compared with the previous year is reported for Algeria, Greece and Portugal, which with the countries named above produce most of the world's output of dried figs. Other countries producing relatively small amounts are Spain, Syria and Lebanon, South Africa, Australia, and a number of Latin-American countries, notably Argentina.

Though one of the principal producers, the United States usually imports dried figs from Turkey, Greece, Italy and Portugal. From September through February this season we brought in 1,743 short tons--the largest quantity imported since 1939-40 when the 12-month's season total amounted to 2,342 tons. Receipts this year have been mostly from Turkey since output in the other producing countries is being consumed locally.

Outlook for increased imports is favorable although the anticipated heavy demand for food in European countries during the next five or six years will offer a ready local market. Greece is the only major exporting country where fig trees were damaged by war activities, and the industry there is expected to recover in a few years. In other Mediterranean countries the industry came through the war in reasonably good shape except for disruption of marketing organizations.



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Timely Topics for the Food Page Editor

June 10, 1946

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## BEST FRESH FOOD BUYS

Potatoes lead this week's list of best fresh food buys with onions and cabbage close behind, according to USDA's Production and Marketing Administration. Other good buys throughout the seven-state southwest area are tomatoes, beans, squash, and carrots. Numerous vegetables are available in good supply locally, providing an excellent variety of fresh foods at all consuming centers.

Selection of fruits is still small, with citrus the best choice from standpoint of supply and price. One market listed watermelons as a good buy for the first time this season. Plums, peaches, cantaloupes and berries are available in the "luxury" group.

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## POTATO RECORDS

Potatoes made headlines this week; four days in a row saw shipments total around 2,000 cars. This set a new all-time high on volume of movement, but it's only one of the records set by potatoes during the past week. The other is an all-time record for early shipments out of the Kaw Valley of Kansas and

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nearby sections, which are beginning to add supplies to those already available from early producing states.

With harvest operations under way this far north, interest centers on locally grown potatoes at most places in the seven-state southwest area, though the California white variety remains very popular. Quality is all a homemaker could ask for, and prices are reasonable.

The record volume and early shipment dates go hand in hand with another potato record. The early commercial crop this year will probably reach an all-time high of 70 to 75 million bushels. By the end of June about two-thirds of this amount will be available. In normal years we eat 60 to 65 million bushels, so this year we'll have 10 to 15 million to spare.

We can't ship potatoes abroad because they spoil so easily. The early crop is especially perishable because it's usually harvested before the potatoes reach full maturity. So we'll have 10 to 15 million bushels more to eat this year than we usually consume.

And that's good, because with so many extra potatoes we can save a great deal of bread and cereal products which are better adapted to the long journey abroad. We can use the potatoes to maintain our record as the best-fed nation on earth while we set a new record for generosity among our less fortunate neighbors.

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#### ANY SOAP, TODAY?

It's still "no soap" unless homemakers continue to salvage every drop of used kitchen fat, judging by a recent check-up on the outlook for commercial fat and oil supplies in the United States. Let's run through it.

First of all, the Bureau of Agricultural Economics estimates about a 2 percent reduction in total output of all fats and oils this year compared with 1945 which itself was much below either 1942, '43 or '44. On top of this

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comes a prediction that 1947 may bring production down 5 to 10 percent more. This year's decrease will be the result of less cottonseed oil and less butter, which in all probability will outweigh increases in lard, linseed oil and grease.

But that's not all. Our imports are still falling off. We'll probably bring in less this year than in 1945 when only 902 million pounds were received. This compares with average prewar imports of about 2 billion pounds annually.

If soap were the only item to consider, we might feel a little encouragement over the fact that imports of some of the oils that usually go into soap are increasing slightly while import decreases are largely in edible vegetable oils and animal fats. This increase in imports of soap oils, however, is very small. We do have fairly good prospects for copra from the Philippines, since the United States is allocated two-thirds of the total exports from that area and shipments are growing as the industry gradually gets back on its feet. But there's a catch. We won't get any copra this year from Ceylon or West Africa and imports from the South Seas were terminated in March. Last year we received 210 million pounds of oil from these sources.

So much for the supply picture. It isn't so good. And it looks even worse when the needs to be filled out of the total supply are counted up. In addition to the amount used for food and industrial purposes at home, we usually export some fats and oils. In fact, the United States normally is the world's largest exporter of lard, though we have to import some other kinds of fat.

This year is no exception. Since lard is one of the fats we're best supplied with, it will account for around two-thirds of the billion pound total we'll ship abroad. This total is down some from the amount we've been exporting in recent years, and most of it is for relief purposes. In addition to lard, we're sending numerous other kinds of fat and oil and several manufactured products that require these ingredients,

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Soap is an example--and that gets us back where we started. After all's said and done, USDA specialists figure we'll have less fats and oils to use in the manufacture of soap for civilians this year than we had in 1945, unless present quotas are changed. They go even further. They say the civilian supply of soap per person is considerably smaller than it was a year ago--because the supply isn't getting any bigger and the civilian population is growing all the time as men and women are released from the armed services. The specialists estimate about 8 percent more people are drawing on the civilian soap supply now than a year ago.

There's only one answer to this problem. That's more emphasis on the used fat can--the old "scrape, skim and scoop" motto practiced in every kitchen. That's the only way we can lick the soap shortage and change that discouraging "No soap" story to "How much, please?"

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#### CANNED MEAT ORDER REVISED

If homemakers wondered just how the canned meat set aside order would affect their supply, the revisions announced this week will shed some light on the subject.

Instead of the original War Food Order 75.8, which would have made available to government agencies practically all canned meat products in containers of more than 10.5 ounce capacity, a new order 75.9 went into effect June 6. The new order requires that 60 percent of each week's total output of canned meat be set aside for government purchase. When that is done, the other 40 percent may be sold into the normal civilian consuming channels.

Canned meat, as defined in War Food Order 75.9, is any canned food which contains 20 percent or more of meat or meat by-products. The only items which fall in this classification and are not covered by the order are vinegar pickled meat put up in glass, canned soup, mince-meat, tamales, chow mien,

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chop suey, ravioli, meat extract, infant and junior foods.

The set aside meat is needed mostly to help UNRRA fill its relief requirements abroad. Meat for this purpose must be canned because distribution problems make other packaging methods impractical. In addition, the Navy still requires some canned meat, though the quantity is relatively small compared with purchases during the war years.

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#### LEFT-OVERS MAKE QUICK MEAT DISHES

Homemakers who've formed the plentiful-foods habit won't find the reduction in canned meat supplies any great strain on their menu-planning technique. Fresh and frozen fish and poultry are in good supply, many kinds of sliced luncheon meats are available, variety meats are still being passed up oftener than their food value and good taste deserve. Then, too, the butcher's refrigerator is not always bare of tender steaks, chops and roasts. Altogether, the selection of fresh and frozen meats is ample to offset any inconvenience caused by reduced supplies of canned meats in the next few weeks.

Any inconvenience experienced will most likely be concerned with the time element in meal preparation, and this problem can be solved too. Left-over cooked meat--whether it's chicken or turkey, fish, roast, or part of a broiled steak--takes little time to prepare in tasty quick-to-serve dishes that fit into any meal where canned meats could be used. For instance, left over chicken or turkey can be sliced for sandwiches, or it can be made into hash or a creamed meat dish or croquettes. Left-over fish has nearly as many uses. Cold roast can be sliced and served on a salad plate or in open-face sandwiches. Left-over pieces of broiled steak or chops go into stew or hash.

The ingenuity of the American homemaker will find numerous other answers to the problem of less canned meat; for the incentive of knowing that reduced supplies on the neighborhood grocer's shelf mean more food for the hungry people in famine areas is a powerful one.

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### EVAPORATED MILK SUPPLY

Latest estimate of evaporated milk to be available to civilians in the United States during 1946 is 50 million cases compared with 48 million last year.

The 1946 supply is expected to exceed that for the previous year in spite of the fact producers are required to set aside for government purchase 60 percent of their production during June--and possibly an additional amount in later months. The total take for military and relief purposes during 1946 is estimated to be around 12 million cases, and this amount will be bought during the next three months. Ten million cases will go to help relieve famine, and 2 million will go to the armed forces.

Last year, when production was larger and military needs greater, the government bought around 39 million cases.

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Timely Topics for the Food Page Editor

June 17, 1946

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## BEST FRESH FOOD BUYS

Best fresh food buys this week include all the ingredients for the ever-popular summer vegetable plate, according to USDA's Production and Marketing Administration. Irish potatoes head the list, followed by cabbage and tomatoes--a versatile trio around which to build either main course or salad. Other plentiful items throughout most of the seven-state southwest area are onions, squash and lettuce. Many other vegetables are good buys locally. Among these are green beans, peas, spinach, radishes, corn, carrots and beets. Altogether there is sufficient variety to plan vegetable dinners for several days at the time without letting them become monotonous.

Fruit supplies are gradually increasing, but only a few are on the best buy list. Most important is grapefruit with oranges a close second. A few key markets list watermelons. New crop summer apples are moving, and berries of various sorts are available locally. Cantaloupes are seen more often, and the quality is generally excellent, but prices so far have stuck to the ceiling. Peaches are becoming more plentiful and should be very popular as shipments

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increase. Apricots plums and cherries are arriving from California, and some plums are available locally.

Truckloads of Mexican pineapples arrived during the past week, and some from Cuba were still available.

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#### LOOKING AHEAD ON FOOD SUPPLIES

USDA's most recent check on prospects for food production in the United States this year is heartening, to say the least. The situation could change, of course, because so much depends on the weather; but as far as it's possible to tell by June 1 conditions, the outlook is favorable.

According to the June 1 Crop Report, chances are still good for a billion bushel wheat crop. This would be our third in a row and one of the largest we've ever had. Our second largest crop of oats is in prospect too. Progress of corn is about normal though plantings have been held up by rain. Altogether, the supply of grain--and the resulting supply of bread and cereal products--is looking up. <sup>But</sup> /this does not mean we can slacken our conservation efforts, because requirements for wheat, rice and other grain products for famine relief are still great, and every single pound we produce will be needed either here or abroad. It should not be hard to continue reduced consumption of bread, flour, rice and other cereals because alternate foods are expected to be plentiful.

The largest potato crop on record is well on its way to market. Truck crops, too, are setting new high records in spite of severe rain and hail damage during May. The year's supply is expected to be above average for asparagus, lima beans, cabbage, cantaloupes, carrots, cauliflower, celery, cucumbers, eggplant, lettuce, onions, green peppers, tomatoes and watermelons.

Fruits came through the critical May freeze with much less damage than was feared. Not counting citrus, this year's total production is expected to



be a little above average and about 10 percent above last year. The national crop of peaches will almost reach last year's record despite severe damage in the Midwest. We can expect more cherries, plums, apricots, figs, avacodoos, olives, cranberries and dates than last year--and more than average. We'll have a normal amount of pears, grapes and prunes, though not quite as many as in 1945.

Prospects for apples appear the least favorable of any of the fruits with the crop expected to be well below average. However, we can look for at least 50 percent more than we had last year when production hit an all-time low. As for citrus, the outlook is good. More lemons are expected, and increased grapefruit supplies will offset a slight reduction in oranges compared with last year. The in-between season let-up in citrus fruit has been less noticeable than usual this year because the spring harvest on both grapefruit and oranges extended late in the season. Some fruit still to be gathered in areas that usually finish by June 1 are overlapping the normal summer and early fall movement. Another outstanding development in the 1945-46 citrus fruit situation is the increased proportion of the crop estimated to go into processing channels.

Other good news in the June 1 Crop Report concerns the continued high level of milk and egg production. Farmers don't have as many dairy cows as they kept a few years ago, but the cows are producing more milk per individual than ever before. The same is true for eggs---farmers have fewer hens, but the hens set individual high records during May, and total egg production was high.

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#### POTATO FLOUR POSSIBILITIES

Homemakers are probably wondering why, with our large crop of potatoes, more potato flour isn't available and why its use isn't encouraged while wheat



is scarce. Here's the reason.

First, we have facilities to produce very little potato flour. Our total output is just about a drop in the bucket compared to our usual wheat flour output. The three plants that produce potato flour are working at capacity and the supply still falls short of demand. And it's unlikely more plants could be put into operation soon enough to relieve the wheat flour shortage.

Homemakers have access to little, if any, of the potato flour production because most of it is used by commercial bakeries. For some types of bread and rolls, professional bakers mix small amounts of potato flour with regular wheat flour. They've found bread made from this mixture holds moisture better and seems to stay fresh longer than ordinary bread.

So, as far as individual kitchens are concerned, potato flour as an alternate for wheat flour just isn't feasible. The average homemaker, though, will find many ways of conserving her flour supply by substituting the potatoes themselves. For instance, if she's making pancakes for breakfast, she might use grated potatoes instead of flour. A USDA approved recipe calls for two cups of the potatoes put immediately into 1/4 cup of milk, to which is added 1 slightly beaten egg, only 2 tablespoons of flour, 1 teaspoon salt, pepper, and 1 teaspoon finely chopped onion. The mixture is dropped from a tablespoon onto a greased frying pan and cooked until well browned and crisp on both sides.

Potato cakes made from cold mashed potatoes are another flour-saving idea. Then there's potato crust instead of the usual bread crust topping for meat or vegetable pies. The homemaker who likes to experiment will find numerous other occasions where either cooked or raw potatoes can take the place of flour.

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#### WATERMELONS TAKE THE STAND

The watermelon stands are open again. Lonesome-looking street corners--those



vacant lots with boarded-up shacks have come to life. The boards are down, wooden tables with their benches have been dusted off and put in place outside, the ice box is cold, the salt shakers filled--and the proprietor once more is busy serving ripe red melons to thirsty customers.

Homemakers, too, are finding more watermelons available, but they're not serving them merely for thirst quenchers. Watermelons are one of Nature's prize packages of summer refreshment. Each big red slice contains a good supply of vitamin C and some vitamin A and B<sub>1</sub>. Mark Twain struck the keynote of American appreciation of the watermelon when he said, "The true southern watermelon is a boon apart--not to be mentioned with commoner things. It is chief of this world's luxuries."

But watermelons are not necessarily a luxury. In years of heavy production, as this one promises to be in spite of some loss from rain and hail during the past month, the price is apt to be very reasonable. And certainly today's prices are much lower than those of a few weeks ago. Shipments so far this season have run considerably above those to the same date last year, and movement is expected to increase considerably the latter part of June and July.

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#### PERFECTION KEYNOTE

Herbs are food news headlines these days. There are two reasons. One is the increase in home production of herbs as a result of the scarcity of imported herbs during the war. The supply has increased to the extent that many stores and gift shops now are featuring attractive herb kitchen kits, ranging from two or three small jars of the familiar varieties to elaborate assortments including almost every herb in the alphabet--from anise to winter savory.

Another reason herbs are in the headlines is the need to make plentiful foods more exciting so they can be served more often. Dried sweet marjoram



added to creamed potatoes transforms them into something special. Egg dishes can be pepped up with sweet basil, chervil, sweet marjoram, thyme, rosemary or tarragon, either alone or blended. Turkey, chicken or other fowl calls for a combination poultry seasoning made of fresh or dried leaves of basil, lovage, marjoram, parsley, rosemary, summer savory, sage and thyme. Finely chopped dill, basil or tarragon leaves give a pleasing flavor to broiled fish. Shrimp is delicious simmered in butter with chopped basil leaves.

Expert cooks warn the novice to use herbs with a light hand because the aromatic oils are strong and too much of any flavor is objectionable. Also, some herbs blend harmoniously with only a few foods. Long cooking should be avoided because it destroys the delicate aroma and flavor of the herbs.

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#### SUGAR NEWS

The third quarter's sugar allocation announced this week calls for 1,753,000 tons for U. S. civilians for the July-September period. This is 368,000 tons more than the present quarter's supply, reflecting the usual increase in use of sugar during the summer canning season.

Also, the July-September supply this year will be 373,000 tons more than it was in the comparable period last year, but this does not mean each person will have more. There will be 8 to 9 million more people drawing on the civilian supply than there were during the third quarter of 1945 when the armed forces were at peak strength. Then, too, industrial users are taking a larger portion of the total supply than they were a year ago. Most of them now get 60 percent of the amount of sugar they used in 1941 compared with 50 percent in the last half of 1945.

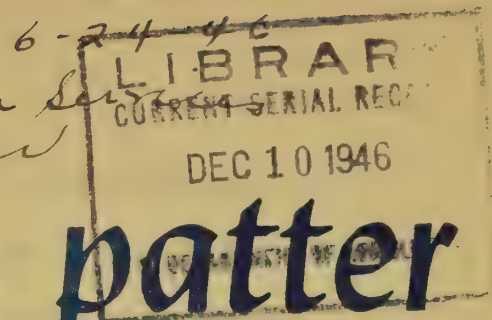
The fact that sugar is expected to remain short throughout 1946 and probably 1947 adds interest to this year's crop of honey now moving to market. Supplies are still not heavy, but some is available in most southern areas.

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Timely Topics for the Food Page Editor

June 24, 1946

## BEST FRESH FOOD BUYS

A quartet of vegetables, attractive in both appearance and price, and rich in food value, tops this week's list of best fresh food buys. For the seven-state southwest area the USDA's Production and Marketing Administration gives first place to Irish potatoes and cabbage, with tomatoes and onions a close second. A variety of other fruits and vegetables is also available in good supply at reasonable price. Best selections fall in the locally-grown group and include squash and carrots, green beans, corn, lettuce and peas.

More fruits are listed than for several weeks. Peaches and cantaloups are among the best selections, and watermelons continue popular at some markets. Cherries, plums and nectarines also are fairly good buys. However, the best all-round fruit selection is still citrus, with grapefruit and oranges about equally popular.

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## PEACH PLENTY

The second largest peach crop in history, estimated at 81,065,000 bushels, is on its way to market.

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This means plenty of peaches for homemakers to use fresh--with cereals, for dessert, in pies, or just to eat; plenty of peaches to can, preserve, make into jam or pickles; plenty of peaches to freeze or dry for next winter. They offer a fair amount of vitamin C, but their real selling point is lushness and flavor.

Homemakers in this area have already sampled some of the early peaches. Markets are receiving larger supplies all along with peak movement rapidly approaching.

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#### BEHIND THE POULTRY INCREASE

One reason for the good supply of poultry we've had in recent weeks is unusually heavy culling by farmers. June 1 estimates indicate culling in May was carried on at a rate about 60 percent greater than the average culling rate for that month in the past five years.

The Department of Agriculture recommended that farmers sell at least 55 million non-productive and low-producing birds from their flocks during May and June; farmers responded by disposing of 28 million during May alone. That means 28 million hens traveled the road from farm to consumer's table in one month--nearly a million a day to provide homemakers with a plentiful alternate for scarcer kinds of meat.

Another interesting fact in regard to the present good supply of poultry is the spectacular increase in broiler production that has taken place in recent years. Begun before the war to meet peacetime needs for poultry meat, commercial broiler production continued to grow throughout the war years, until in 1945 a new high of 312 million birds was reached. This was a nine-fold increase since 1934.

Prospects point to continued large production of broilers in the years

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ahead although a considerable decline is expected this year because of the critical feed situation.

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#### COFFEE NEWS

A steady supply of coffee keeps coming in under the coffee subsidy program, which provides payment to qualified importers of 3¢ a pound for green coffee. Up to June 17 approximately 11.3 million bags were bought under this program. This is about 85 percent of the total amount authorized. Original authorization was for 6 million bags, but an amendment brought the total to 13-1/2 million, including 13 million for distribution under the quota system and half a million more to cover hardship cases filed by roasters.

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#### OUTLOOK FOR BEANS AND PEAS

Civilians will get 200,000 bags of dry edible peas during the July-September quarter compared with 300,000 bags in the same period last year. Nearly 1,200,000 bags have been allocated for export during this year's third quarter, with supplies from the 1946 harvest expected to be available during the latter part of the period.

No dry beans will be exported in the third quarter because the new crop will not be ready until the October-December period and the entire old crop supply amounting to about 250,000 bags goes to civilians.

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#### CANNING PLANS

Here's a date to mark on your calendar. It's the week of July 15 to 22, which will be National Home Food Preservation Week, designated specifically for the purpose of focussing attention on the need for home canning and preservation of food at a time when food conservation is an urgent need throughout the world.

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Active cooperation in encouraging homemakers to exceed the record of 4 billion jars of food canned by 25 million housewives in one war year has been promised by the Famine Emergency Committee, the National Garden Institute, the Red Cross, consumer and trade groups, and other public and private organizations.

A very important part of the 1946 food preservation program is the campaign for increased use of community food preservation centers. Those community-operated and community-financed centers provide a place where groups may work together efficiently either in putting up food for the individual family or in preserving seasonal abundances under specified conditions for school lunch programs and other purposes. Inexperienced canners may obtain instruction in approved methods of food preservation. Sometimes facilities are also provided for dehydrating food and for preparing food for freezer lockers.

The U. S. Department of Agriculture furnishes information and technical advice through the Extension Service, State PMA offices and Farm Security. Help is also available from the Vocational Division of the State Department of Education. In past years, the community food preservation centers have received excellent support from Victory Garden committees, nutrition committees, parent-teacher associations, church groups, civic clubs, women's clubs, and similar groups.

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#### SUGAR FOR CANNING

Confirming earlier predictions that this year's total supply of sugar for canning purposes would be only 10 pounds, OPA made spare stamp No. 10 in ration book 4 good on July 1 for the second half of this allotment. Both this stamp and spare stamp No. 9 will be valid through October 31.

(more)



Use of sugar for canning purposes must necessarily be as economical as possible this year even though home preservation of food is of utmost importance. All indications are that sugar, as a world commodity, will continue in short supply through 1946 and probably throughout 1947. World production of the 1945-46 crop now being marketed is estimated at 27.2 million short tons. This is  $3/4$  million tons less than the previous season's world production,  $3-1/2$  million less than in 1943-44 and 7.3 million tons below the 1935-39 pre-war average.

A good way to stretch canning sugar is to follow the wartime rule of one pound of sugar to every four quarts of finished fruit.

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#### LEMONADE PROSPECTS

Lemons will be available in about the usual amount this summer, so count on them to flavor iced tea, to garnish fish, to make lemonade or pie, and to add a dash of flavor and vitamin C to numerous other dishes.

Indicated lemon production for the period November 1945 to October 1946 is a little more than 13 million boxes containing 79 pounds each. This is a larger crop than last season, but a good many lemons have gone into canned lemon juice, lemon powder, citric acid, and so on, leaving the amount for fresh use about the same as last summer.

Most of the lemon crop is picked by the end of May, though harvest operations continue as late as October in coastal areas. The fruit is picked green and held in storage two or three months to ripen. This year's lemons matured earlier than usual, and were picked earlier, so there have been big storage holdings.

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FISH BULLETIN

The Department of the Interior's Fish and Wildlife Service at New Orleans reports higher prices for shrimp during the past few weeks, with supplies less plentiful in the Gulf Coast area. However, there has been a fairly heavy movement of frozen shrimp to distant markets, which should add shopping interest to the fish counters at interior points.

In spite of the gradual reduction in stocks on hand in the freezers of the Gulf Coast area, holdings are still twice as heavy as a year ago...good news for lovers of this shellfish delicacy who like to know the supply is dependable.

In contrast to the shrimp situation, Gulf coast markets reported crabs rather plentiful and prices some lower the past week.

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